OWNER'S GUIDE

Sealed Surface Burners
Electronic Oven Control - ES III
Self Cleaning Oven Feature

READ AND SAVE THESE INSTRUCTIONS

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GAS RANGE

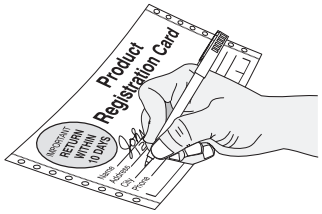
This Owner's Guide contains general operating instructions for your range and feature information for several models. Your range **will not** have all the described features.

316135914 (0101)

Product Registration

Register Your Product

The self-addressed **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Frigidaire Home Products.



Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N316080289.

Version française

Si vous désirez obtenir un exemplaire de la version française de ce "Guide de l'utilisateur," faites-en la demande par écrit à l'adresse indiquée ci-dessous. Exigez qu'on vous livre le N° de pièce 316080346.

French Owner's Guides
Spanish Owner's Guides (please specify)
Frigidaire Home Products
P. O. Box 360797
Strongsville, OH 44136

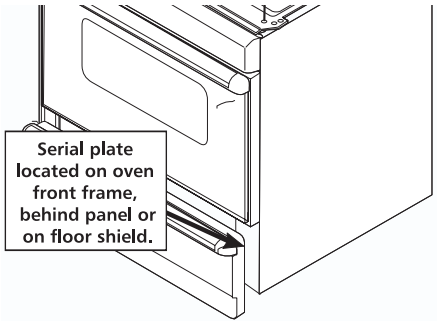
This Owner's Guide contains general operating instructions for your range and feature information for several models. Your range **may not** have all the described features. The graphics shown are representational. The graphics on your range may not look exactly like those shown.

Note: The instructions appearing in this Owner's Guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Thank you for choosing this range. The information contained within this **Owner's Guide** will instruct you on how to properly operate and care for your range. Please read through the information contained in your literature pack to learn more about your new range.

Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers. The serial number is found on the right side of the oven front frame for models equipped with sealed surface burners.



Model Number: _____
Serial Number: _____
Date of Purchase: _____

⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

— Installation and service must be performed by a qualified installer, servicer or the gas supplier.

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.
Save these instructions for future reference.

This guide contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

⚠WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation-Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.—latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, or in Canada CSA Standard C22.1, Canadian Electricl Code Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range. Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician, This may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠WARNING
- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.

⚠WARNING To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.

⚠WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠WARNING Do not use the oven or warmer drawer for storage.

⚠CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

⚠WARNING Never Use Your Appliance for Warming or Heating the Room.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, near surface burners, or in the storage drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

IMPORTANT—ELECTRIC IGNITION MODELS ONLY: Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

WARNING Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge o the utensil.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- Cold temperatures can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period of time, be certain the unit has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols—Always follow the manufacturer's recommended directions for use.** Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

SELF CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Owner's Guide.** Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

Grounding Instructions

(electric ignition models only)

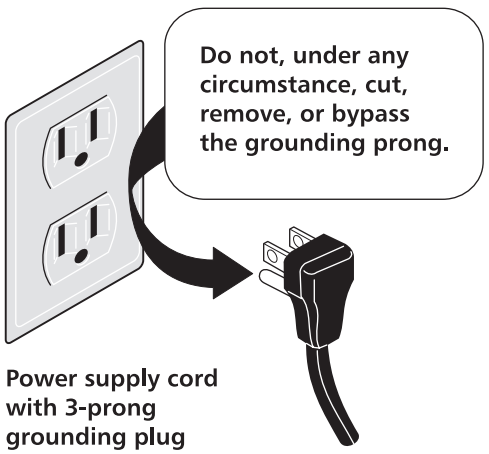
WARNING Avoid fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

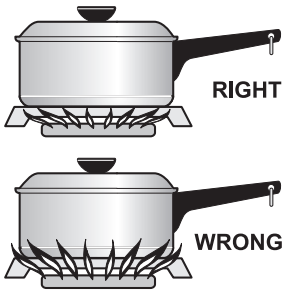
DO NOT Operate the range using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.



Surface Unit Flame Size

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

***These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.**

Proper Surface Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

Setting Surface Controls

The surface control knob shown below may not look identical to the surface control knobs on your range; it is only representational.

Setting Surface Controls

Your range may be equipped with any combination of the following burners:
Simmer Burner, this burner is best used for simmering delicate sauces, etc.
Standard Burner, can be used for most all surface cooking needs.
Large Burner, the larger burner is best used when bringing large quantities of liquid to temperature and when preparing larger quantities of food.

Regardless of size, always select a utensil that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Each burner lights automatically from an electric ignitor each time a control knob is turned to the **LITE** position.

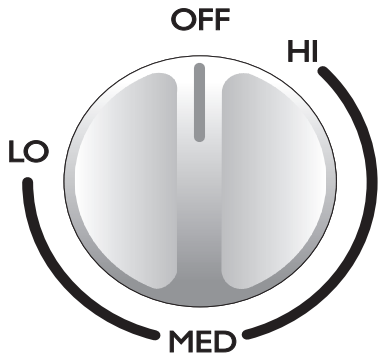
To operate the surface burner:

1. Place cooking utensil on burner.
2. **Push** the Surface Control knob **in** and **turn counterclockwise** out of the **OFF** position.
3. Release the knob and rotate to the **LITE** position. **Note:** All four electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. **Push** the control knob **in and turn counterclockwise** to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the Surface Control knob in the **LITE** position. (The electronic ignitor will continue to click if left in the **LITE** position.)

Setting Warmer Drawer Controls (if equipped)

Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.

The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.



WARM & SERVE DRAWER

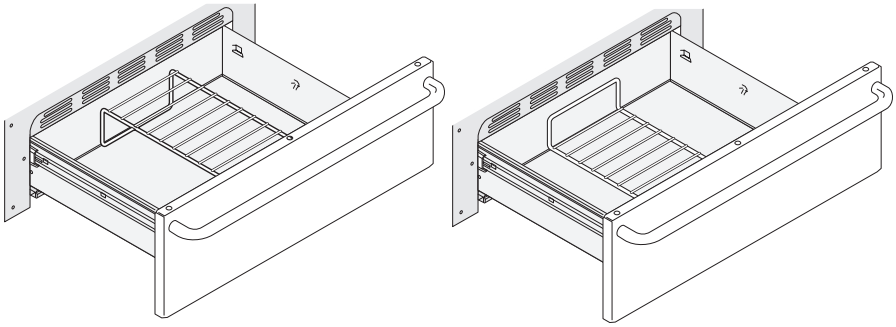
Warmer Drawer Recommended Food Settings Chart

Food Item	Setting
Roasts (Beef, Pork, Lamb)	MED
Pork Chops	HI
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Fried Foods	HI
Vegetables	MED
Pizza	HI
Biscuits	MED
Rolls, soft	LO
Rolls, hard	MED
Pastries	MED
Empty Dinner Plates	LO

Arranging Warmer Drawer Rack Positions

The rack can be used in 2 ways:

- In the **upright position** to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).
- In the **downward position** to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates). Set the warmer drawer rack as shown below.



Upright Position

Downward Position

To Operate the Warmer Drawer

Your range is equipped with a warmer drawer. The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. **Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.**

Use only dishware, utensils and cookware recommended for oven use in the warmer drawer.

⚠ CAUTION Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot.

To Set the Warmer Drawer Thermostat Control

The thermostat control is used to select the temperature of the warmer drawer. It is located on the control panel. To set the thermostat, push in and turn the knob to the desired setting. The temperatures are approximate, and are designated by HI, MED and LO.

1. Turn the knob to select the desired temperature setting.
2. For best results, preheat the drawer before adding food. An empty drawer will preheat in approximately 15 minutes.
3. Turn the thermostat control to **OFF** after use.

Temperature Selection

Refer to the chart in the side column for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil.

Most foods can be kept at serving temperatures by using the medium setting.

When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer.

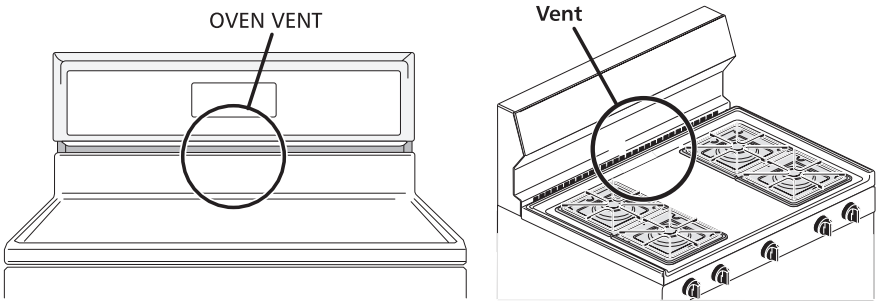
Indicator Light

The indicator light is located below the thermostat control. It turns on when the control is set, and stays on until the control is turned off. The warmer drawer is inoperable during the self-clean cycle. The indicator light will not come on during the self-clean cycle.

Before Setting Oven Controls

Oven Vent Location

The oven vent is located **below the backguard.** When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.

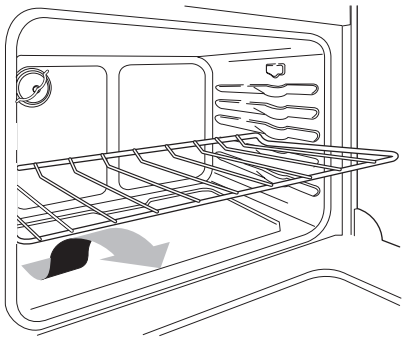


Arranging Oven Racks

Always use oven mitts when using the oven.

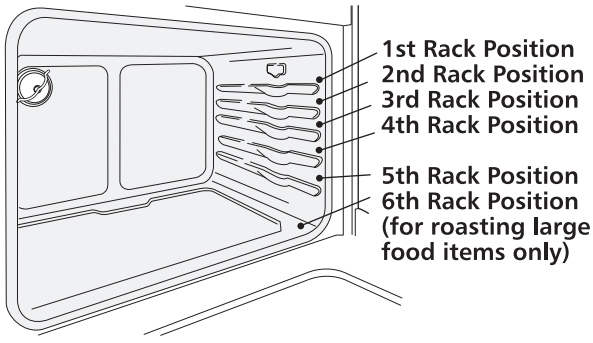
REMOVING & REPLACING OVEN RACKS

To remove, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



ARRANGING OVEN RACKS WITH 5 RACK POSITIONS

To bake on 1 rack, place the rack on position 3 or 4. **To bake on 2 racks,** place the racks on positions 2 and 4.



Control Pad Functions

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various functions of the oven as described below.

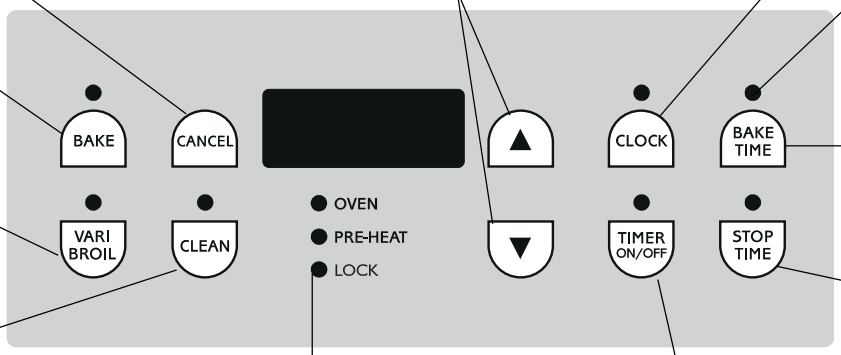
CLEAR PAD— Used to clear any function previously entered except the time of day and minute timer. Push **CLEAR** to stop cooking.

UP and DOWN ARROW PADS— Used along with the function pads to select oven temperature, cooking time, stop time (when programming an automatic stop time), time of day, clean time and minute timer.

CLOCK PAD— Used to set the time of day.

FEATURE INDICATOR LIGHTS— These light to show which feature is in use.

BAKE PAD—Used to enter the normal baking mode temperature.



BAKE TIME PAD— Used to enter the length of the baking time.

BROIL PAD— Used to select the variable broil function.

STOP TIME PAD— Used to set the desired stop time for baking. Can be used with **BAKE TIME** to program a delayed bake cycle.

CLEAN PAD— Used to select the self-cleaning cycle.

OVEN, PREHEAT & LOCK LIGHTS— The **"OVEN" light** will glow each time the oven unit turns on to maintain the set oven temperature. The **"PREHEAT" light** will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The **"LOCK" light** will flash until the door locks when the self-clean cycle is in use. It glows constantly after the door locks.

TIMER PAD— Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

The oven can be programmed to:

- Bake normally
- Time bake
- Broil
- Self-clean

For a silent control panel:

When choosing a function, a beep will be heard each time a pad is pushed. If desired, the controls can be programmed for silent operation. Push and hold STOP TIME. After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pushed. To return the sound, push and hold STOP TIME again for 7 seconds until 1 beep is heard.

Note: The control will return to the audible mode after a power outage.

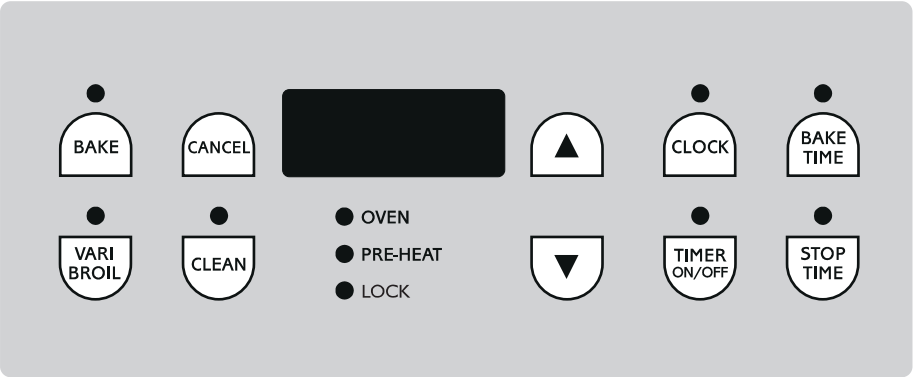
Temperature conversion:

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (65°C to 287°C).

To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):

1. Push VARI BROIL. "— — —" appears in the display.
2. Push and hold the ▲ until "HI" appears in the display.
3. Push and hold VARI BROIL until °F or °C appears in the display.
4. Push the ▲ **or** ▼ to change °F to °C or °C to °F.
5. Push any function pad to return to normal operating mode.

Setting Clock and Minute Timer



Note: The oven function will not work if the time of day clock is not set.

To Set the Clock

When the range is first plugged in, or when the power supply to the range has been interrupted, the display will flash "12:00".

1. Push CLOCK.
2. Within 5 seconds, push and hold the ▲ **or** ▼ until the correct time of day appears in the display.

   Note: The clock cannot be changed during any timed bake or self-clean cycle.

To Set the Minute Timer

1. Push TIMER ON/OFF.
2. Push the ▲ to increase the time in one minute increments. Push and hold the ▲ to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes. **Note:** If you push the ▼ first, the timer will advance to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will then continue to beep 3 times every 60 seconds until TIMER ON/OFF is pushed.

Note: The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other mode, the minute timer will be shown in the display. To view other functions, push the function pad for that mode.

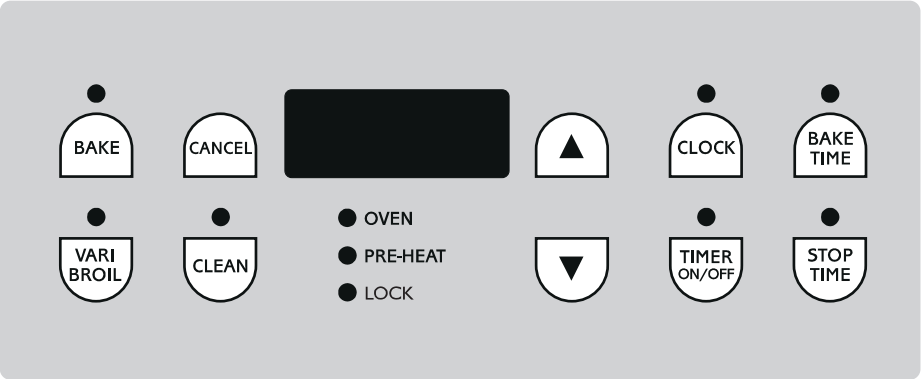
To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, push and hold the ▲ **or** ▼ to increase or decrease the time.

To Cancel the Minute Timer before the set time has run out:

Push TIMER ON/OFF.

Setting Oven Controls



Note: The oven function will not work if the time of day clock is not set.

Note: The oven control has a built-in safety feature that will shut off the oven if the control is left on for more than 11 hours 59 minutes.

To Set or Change the Temperature for Normal Baking

The oven can be programmed to bake at any temperature from 170°F to 550°F (65°C to 287°C).

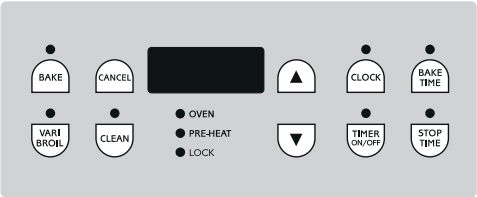
To Set the Controls for Normal Baking:

1. Push BAKE. "— — —" appears in the display.
2. Within 5 seconds, push the ▲ **or** ▼. The display will show "350°F (177°C)." By holding the ▲ **or** ▼, the temperature can then be adjusted in 5°F (1°C) increments.
3. As soon as the ▲ **or** ▼ is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep 3 times.
4. To cancel the baking function, push CANCEL.

To Change the Oven Temperature after Baking has Started:

1. If you are using the minute timer, push BAKE and make sure the bake temperature is displayed.
2. Push the ▲ **or** ▼ to increase or decrease the set temperature.

Setting Oven Controls



CAUTION Use caution when using the automatic timer. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

NOTE: When using the **Speed Bake** feature along with the Delayed Timed Bake mode, the fan will begin to operate when the oven control is set. The oven elements will not begin to operate until the Delayed Start Time is reached. This operation is normal.

To Set the Automatic Timer (Timed Bake Feature)

The **BAKE TIME** and **STOP TIME** controls operate the Timed Bake feature. The automatic timer will turn the oven on and off at the times you select in advance. The oven can be programmed to start immediately and shut off automatically or to begin baking at a later time with an automatic shutoff.

To Program the Oven to Begin Baking Immediately and To Shut Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Push BAKE.
4. Within 5 seconds, push the ▲ **or** ▼. The display will show "350°F (177°C)." By holding the ▲ **or** ▼, the temperature can then be adjusted in 5°F (1°C) increments.
5. Push BAKE TIME. "0:00" will flash in the display.
6. Push the ▲ **or** ▼ until the desired amount of baking time appears in the display.

To Program Oven for a Delayed Start Time and to Shut-Off Automatically

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Push BAKE.
4. Within 5 seconds, push the ▲ **or** ▼. The display will show "350°F (177°C)." By holding the ▲ **or** ▼, the temperature can then be adjusted in 5°F (1°C) increments.
5. Push BAKE TIME. "0:00" will flash in the display.
6. Push the ▲ **or** ▼ until the desired amount of baking time appears.
7. Push STOP TIME. The earliest possible stop time will flash in the display.
8. Push the ▲ **or** ▼ until the desired stop time appears in the display.
9. Once the controls are set, the control calculates the time when baking will start in order to finish at the time you have set.

Once the Controls are Set:

a. The oven will come on and begin heating to the selected baking temperature.
b. The oven temperature (or time of day) will show in the display.

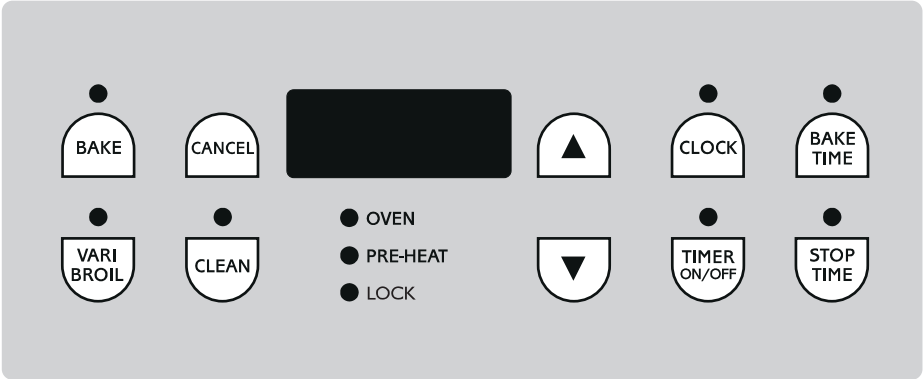
When the Set Bake Time Runs Out:

a. "END" will appear in the display window and the oven will shut off automatically.
b. The control will beep 3 times every 60 seconds until CANCEL is pushed.

To Change the Oven Temperature or Bake Time after Baking has Started:

1. Push the function pad you want to change.
2. Push the ▲ **or** ▼ to adjust the setting.

Setting Oven Controls

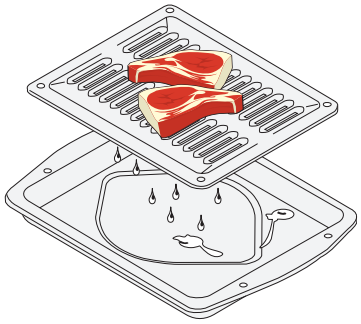


To Broil

1. Arrange oven rack while oven is still cool. Position the rack as suggested in the chart below.

Rack Position From Top	Food
1	Rare steaks
2	Ham slices, fish, medium steaks, hamburgers and chops
3	Well-done foods such as chicken and lobster

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.



2. Push VARI BROIL.
3. Push and hold the ▲ **or** ▼ until the desired broil setting level appears in the display. Push the ▲ for **HI** broil or the ▼ for **LO** broil. Most foods can be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Place the grid on the broiler pan, then place the food on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
5. Place the pan on the oven rack. **Close the oven door when broiling.**
6. Broil on one side until food is browned; turn and cook on the second side. **Note:** Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, push CANCEL.

CAUTION Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

Self-Cleaning

Self-Cleaning Oven

A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can wipe away with a damp cloth.

1. **Adhere to the following cleaning precautions:**
- Allow the oven to cool before precleaning.
- Wear rubber gloves when precleaning and while wiping up the residue after the self-clean cycle.
- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.

2. **Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
3. Oven racks may be left in the oven or may be removed. If they go through the clean cycle their color will turn slightly blue and the finish will be dull. After the cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack position).
4. Remove any excess spillovers in the oven cavity before starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
5. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

Self-Cleaning

To Start the Self-Clean Cycle

*We recommend a 2 hour self-clean cycle for **light soils** and a 3 hour cycle for **average to heavy soils** (to assure satisfactory results).

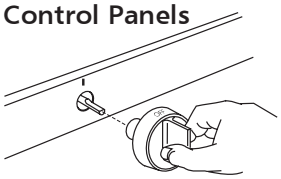
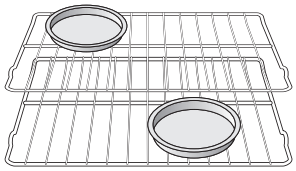
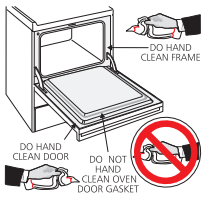
To Set the Controls for a Self-Clean Cycle:

1. Be sure the clock shows the correct time of day.
2. Push CLEAN. "— — —" appears in the display.
3. Push the ▲ until "3:00" appears in the display for a 3 hour cycle, or push the

General Cleaning

Cleaning Various Parts of Your Range

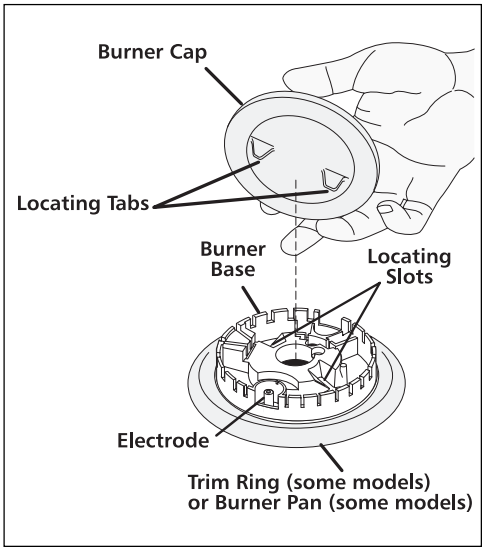
Before cleaning any part of the range, be sure all controls are turned OFF and the range is cool. Remove spillovers and heavy soiling as soon as possible. Regular cleanings will reduce the effort required for major cleanings later.

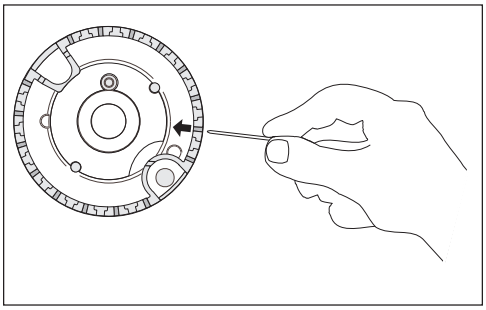
Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces	, use hot, soapy water and a cloth. , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. **DO NOT** use abrasive cleaners on any of these materials; they can scratch.
Control Panels 	turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft, then push the knob(s) into place.
Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner and Oven Bottom	Clean burner grates, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below. Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. **DO NOT** use spray oven cleaners on the range top.
Stainless Steel, Chrome Parts, Drip Pans	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30-40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Remove racks. See "Removing and Replacing Oven Racks" under **Before Setting Oven Controls**. Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. **DO NOT** immerse the door in water. **DO NOT** clean the oven door gasket. The oven door gasket is made of a woven material, on self cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

General Cleaning

Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

Note: The burner cap assembly refers to all parts of the sealed burner unit (burner cap, burner pan (some models), trim ring (some models), locating tab, burner base and electrode).





CAUTION Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized **Frigidaire** Distributor or Qualified Agency.

To Clean the Cooktop

The cooktop is designed to make cleaning easier. Because the four burners are sealed, cleanups are easy when spillovers are cleaned up immediately.
To clean, wipe with a clean, damp cloth and wipe dry.

To Clean the Contoured Well Areas, Burner Cap Assembly, Trim Ring (some models), Burner Pan (some models) and Burner Base

The contoured well areas, burner cap assembly, trim ring (some models), burner pan (some models) and burner base should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. See instructions below.

To Clean the Contoured Well Areas

The contoured well is a recessed area located around each burner unit. If a spill occurs in one of the four well areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

To Remove the Burner Cap Assembly

The burner cap assembly parts differ per model. Your assembly will consist of one of the following combinations: burner cap and trim ring; burner cap and burner pan; or burner cap, trim ring and burner pan. Remove in the following order: (1st) burner cap, (2nd) trim ring and (3rd) burner pan. **Do not operate the burners without the burner cap assembly in place.**

To Clean the Burner Cap, Burner Pan (some models) and Trim Ring (some models)

Use a soap-filled scouring pad or a mild abrasive cleanser to clean burner caps, trim rings and burner pans.

To Clean the Burner Base and Gas Opening

The ports (or slots) around the burner base must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes.Use care to prevent damage to the electrode. If a cleaning cloth should catch the electrode, it could break or damage the electrode. If the electrode is damaged or broken, the surface burner will not light.

For proper flow of gas and ignition of the burner—DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING. Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the orifice gas opening becomes soiled or clogged, use a small-gauge wire or needle to clean. ALWAYS keep the burner cap assembly in place whenever a surface burner is in use.

To Replace the Burner Cap Assembly

Make sure the burner cap assembly is thoroughly dry before placing back on the burner.

1. Lower burner pan (some models) into place around the burner base.
2. Replace trim ring (some models).
3. Find the locating tabs on the burner cap and place in the locating slots in the burner base. Make sure each burner cap is properly aligned and level.
4. Turn the burner on to determine if it will light. If the burner does not light after cleaning, contact an authorized servicer. Do not service the sealed burner yourself.

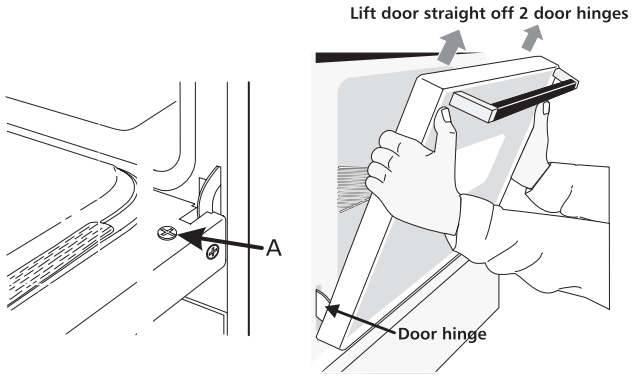
Genera aning

CAU door is heavy. For safe, te orage, lay the door flat wit of the door facing down.

To Remove a eplace Oven Door

To Remove Ov or:

1. Open the d
2. Remove sc cated on the inside of the oven door near the hinges **A** (one on each side.)
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the cleaning chart under **General Cleaning**



To Replace Oven Door

1. Be sure the hinge arr s are in the quarter-open position. Be careful if pulling the hinges open by h nd. The hinges may snap back against the oven frame and could pinch fin ers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the d or.
3. Hinge arms must go nto the range slots evenly. The hinge arms should be inserted into the bo tom corners of the door as far as they can go.
4. If the door is not in li e with the oven frame, remove it and repeat the above steps.

General Cleaning

Figure 1

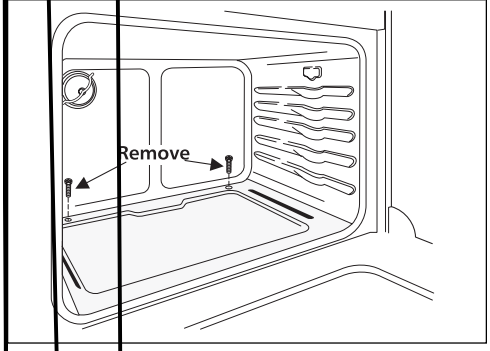
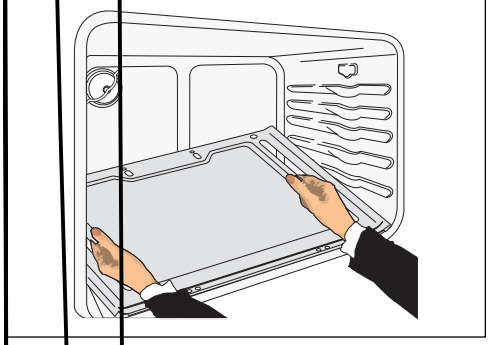


Figure 2



To Remove and Replace Oven Bottom

To Remove Oven Bottom:

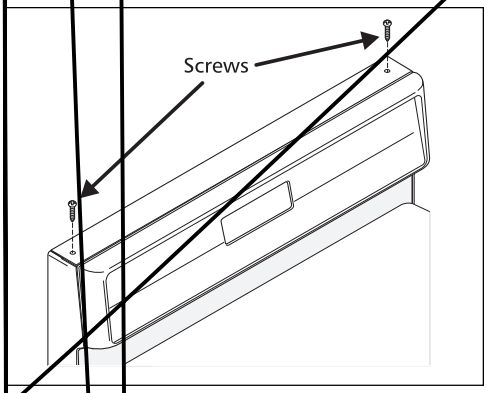
1. Remove the oven racks.
2. Remove the two hold-down screws (Figure 1) at the rear of the oven bottom panel. If the screws are too tight to remove by hand, use a screwdriver.
3. To lift out the bottom panel, place fingers in the slots in the bottom. Lift the rear of the panel up and back until it is clear of the lip at the front of the panel (Figure 2).
4. Lift the bottom up and out.

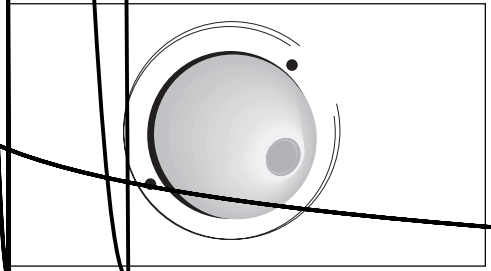
To Replace the Oven Bottom:

1. Place the oven bottom in the oven with the back raised about 6" or until you can insert the front of the oven bottom under the hold-down lip at the front of the panel.
2. Push the back of the oven bottom down fully into place on the metal flanges and insert the hold-down screws.

Changing Cooktop and/or Oven Lights

(if equipped)





CAUTION Be sure the range is unplugged and all parts are COOL before replacing the surface or oven lights. Wear a leather-faced glove for protection against possible broken glass.

To Change the Cooktop Light (some models)

1. Turn power off at the main source or unplug the range.
2. Remove Phillips® Head screws (2) that secure the light cover and then lift the light cover off.
3. Remove bulb by rolling back and up. Install the new bulb by sliding down and rolling forward into place.
4. Re-install light cover and secure with Phillips® Head screws (2).

To Change the Oven Light (some Self Cleaning Models)

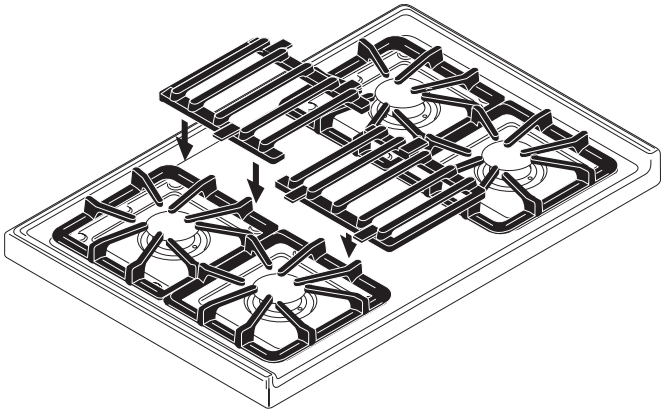
On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder into place.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock(if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

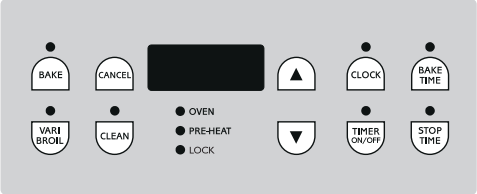
Installing Center Grates
(if equipped)

Place the 4 outer grates on the rangetop first, then position the 2 center grates so that the interlocking tabs fit over the outer grates as shown below.



Customizing Your Oven Performance

Note: The adjustments made will not change the self-cleaning temperature.



The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature in the oven can be adjusted. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

To Adjust Oven Temperature

1. Push BAKE.
2. Set the temperature to 550°F (287°C) by pushing and holding the ▲.
3. Within 2 seconds, push and hold BAKE until the special 2 digit display appears. Release BAKE. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "00."
4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F (1°C) steps, by pushing and holding the ▲ or ▼. Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, push CANCEL to go back to the time of day display.

Avoid Service Checklist

review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.
	Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.
	Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.
	Contact builder or installer to make appliance accessible.
	Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.
	Gas line is hard-plumbed. Have a flexible A.G.A./C.G.A. approved metal appliance connector installed.
Surface burners do not light.	Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control knob to desired flame size.
	Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the cleaning chart under **General Cleaning** for additional cleaning instructions.
	Range power cord is disconnected from outlet (Electric Ignition Models only). Be sure cord is securely plugged into the outlet.
	Electrical power outage (electric ignition models only). Burners can be lit manually. See **Setting Surface Controls** in this Owner's Guide.
Surface burner flame burns half way around.	Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.
	Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the **General Cleaning** section.
Surface burner flame is orange.	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	In coastal areas, a slightly orange flame is unavoidable due to salt air.
Oven does not operate.	Be sure the oven controls are set correctly for the desired function. See **Setting Oven Controls** in this Owner's Guide or **Entire Appliance Does Not Operate** (see below).
	Be sure regulator gas valve is "ON". See installation instructions.
Entire appliance does not operate.	Make sure electrical cord/plug is plugged tightly into outlet (electric ignition models only).
	Service wiring not complete. Contact servicer or dealer.
	Electrical power outage (electric ignition models only). Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See **Setting Surface Controls** in this Owner's Guide.
	Be sure gas supply is turned on.
Cooktop and/or oven light (some models) does not work.	Burned-out or loose bulb. See **Changing Cooktop and/or Oven Lights (some models)** section in this Owner's Guide to replace or tighten the bulb.

Oven smokes excessively during broiling.	Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler.
	Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
	Broiler pan used without grid or grid covered with foil. **DO NOT** use the broiler pan without the grid or cover the grid with foil.
	Broiler drawer needs to be cleaned. Excessive smoking is caused by a build up of grease or food spatters. If the broiler is used often, clean on a regular basis.
	Broiler drawer is open. Drawer/door should be closed when broiling.
Oven Control Errors	This oven is equipped with a state of the art electronic oven controller. Among its many features is a full time oven circuit diagnostics system. The controller constantly monitors its internal circuitry as well as several crucial oven circuits to insure they are all operating correctly. If at any time one of these systems fails, the controller will immediately stop operation, and beep continuously (flashing an error code of F1 or F3* in the display window, if equipped).
***Oven control beeps and displays F1 or F3.**	Electronic control has detected a fault condition. Push **CLEAR** to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Push **CLEAR** and contact an authorized servicer.
Poor baking results.	Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see **Customizing Your Oven Performance** in this Owner's Guide.
Self-Cleaning cycle does not work.	Controls are not set properly. Follow instructions under **Oven Cleaning.**
	Self-cleaning cycle was interrupted. Stop time must be set 2 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Clean Cycle" under **Oven Cleaning.**
Soil is not completely removed.	Failure to clean bottom front, top of oven or door areas outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-clean cycle. Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
	Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.
Flames inside oven or smoking from vent.	Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under "Stopping or Interrupting the Self-Clean Cycle" in the **Oven Cleaning** section.

[redacted]

			MER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One purc		ce calls that are listed under **NORMAL** **LITIES OF THE CONSUMER.***
LIMITED 2ND-5TH YEAR WARRANTY (Glass Smoothtop, Seal & Elements)	Second through fifth s from original hase date.	Provide a replacement for any defective surface heating element, deteriorated rubberized-silicone seal (models only), or glass smoothtop that thermal breakage **(not custo**	Plastic co
LIMITED WARRA (Applicable to th State of Alaska)	periods listed e.	All of the provisi above and t	warranties pply.

In the U.S.A., y is warrant th America, a di s, Inc. We authorize no person to c any of ur obligations nty must be performed by us or an a olux n Canada, Canada, Inc.

***NORMAL s inary er is responsible for t RESPONS te OF THE C**

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5. Da ation.
   Re and/or fluorescent tube n mo eatures).

EXCL s wa the following:

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Keep yo of sale, d some other ap warran should quired. If service is p This writ rant specific legal rights. You ervice under obtained by contacting Elec

T warranty only appli states of the U.S.A., Puerto Rico, and Canada Specifications as described or illustrated are subject to change wit . All warran es are made by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. In Canada, appliance is warranted by WCI C

800• 44
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